



THREE COURSE AUTUMN MENU 2018

\$65 pp

Entrees (SHARED)

House Marinated Olives

Sicilian & Ligurian Olives marinated w fresh Herbs, Chilli & Citrus (V/GF)

Buffalo Mozzarella

milky Buffalo Mozzarella served w fresh Tomatoes, house made Basil Pesto & Oven Baked Crostini

Salt & Chilli Calamari

dusted w Semolina & served w Rocket, Fresh Tomato, Fresh Chilli,
Preserved Lemon & Candied Orange

Glasshouse Zucchini Flowers

lightly batter & filled w Ricotta Cheese, Provolone cheese, Kalamata Olives on a bed of House Made Hummus (V)

MAINS

Crab Spaghettini

fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine, fresh Lemon Juice
& Extra Virgin Olive Oil

Crispy Skin Atlantic Salmon Fillet

w Red Cabbage Puree, Pickled Beetroot, Green Apple, Celery & Snow Pea Sprouts (GF)

Chicken Breast

w Dutch Carrots, Sauteed Mushrooms & Crispy Spanish Chorizo (GF)

Porterhouse Steak

served w Parsnip Puree, oven baked Potato Flakes, Broccolini, Poppy Seeds & Red Wine Jus (GF)

Saffron Risotto

Perfumed w Truffle Oil & finished w Baby Spinach, Bavarian Camembert Cheese (V) (GF)

Sides

Baby Spinach Salad

W beetroot, fetta & sun-dried tomato

Steamed Seasonal Vegetables

French Fries

Desserts

House-Made Chocolate Brownie

Semifreddo Tiramisu

**Groups of 40 to 60 guests Three Main Course Dishes must be chosen in advance and will be served by alternate drop
Groups of 60+ Two Main Course Dishes must be chosen in advance and will be served by alternate drop**